

Fannie Lowe

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PROFILE

Chef with a track record building high-impact solutions and improving retention.

SKILLS

Cuisine Styles

Pastry • Italian • Plant-based

Kitchen Skills

Sauce-making • Baking • Cost Control • Plating

Operations

HACCP • Inventory Management • Catering

Soft Skills

Training • Quality Control • Team Leadership

EXPERIENCE

Sous Chef — Bergstrom Group (2016 - 2020)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 187 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.

Private Chef — Crona - Lehner (2015 - 2017)

- Catered private events for up to 174 guests with 95%+ client satisfaction.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 29% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.

Pastry Chef — Runolfsson Group (2024 - 2025)

- Catered private events for up to 104 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 25% through optimized dish pricing.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Parisian, Kirlin and Daniel (2019 - 2021)

- Maintained food cost under 22% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 31% through optimized dish pricing.

Sous Chef — Marks Group (2023 - 2024)

- Catered private events for up to 213 guests with 95%+ client satisfaction.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Dooley, Ondricka and Thompson Institute (2011)

CERTIFICATIONS

- HACCP Level 3